Thinking of you
Electrolux

EOA5551AOX


| | | |
|---|---|---|
| **EN** OVEN | USER MANUAL | 2 |
| **RO** CUPTOR | MANUAL DE UTILIZARE | 28 |

# CONTENTS

**1.** SAFETY INFORMATION . . . . . 3
**2.** SAFETY INSTRUCTIONS . . . . . 4
**3.** PRODUCT DESCRIPTION . . . . . 6
**4.** BEFORE FIRST USE . . . . . 6
**5.** DAILY USE . . . . . 7
**6.** CLOCK FUNCTIONS . . . . . 9
**7.** USING THE ACCESSORIES . . . . . 10
**8.** ADDITIONAL FUNCTIONS . . . . . 11
**9.** HELPFUL HINTS AND TIPS . . . . . 12
**10.** CARE AND CLEANING . . . . . 19
**11.** WHAT TO DO IF... . . . . 24
**12.** TECHNICAL DATA . . . . . 25
**13.** INSTALLATION . . . . . 25

# WE'RE THINKING OF YOU

Thank you for purchasing an Electrolux appliance. You've chosen a product that brings with it decades of professional experience and innovation. Ingenious and stylish, it has been designed with you in mind. So whenever you use it, you can be safe in the knowledge that you'll get great results every time.

Welcome to Electrolux.

**Visit our website for:**

Get usage advice, brochures, trouble shooter, service information:
**www.electrolux.com**

Register your product for better service:
**www.RegisterElectrolux.com**

Buy Accessories, Consumables and Original spare parts for your appliance:
**www.electrolux.com/shop**

# CUSTOMER CARE AND SERVICE

We recommend the use of original spare parts.
When contacting Service, ensure that you have the following data available.
The information can be found on the rating plate. Model, PNC, Serial Number.

Warning / Caution-Safety information

General information and tips

Environmental information

Subject to change without notice.

# 1. SAFETY INFORMATION

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible if an incorrect installation and use causes injuries and damages. Always keep the instructions with the appliance for future reference.

## 1.1 Children and vulnerable people safety

⚠ **WARNING!**
Risk of suffocation, injury or permanent disability.

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they are supervised by an adult or a person who is responsible for their safety.
- Do not let children play with the appliance. Children under 3 years must not be left unsupervised in the vicinity of the appliance.
- Keep all packaging away from children.
- Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts are hot.
- If the appliance has a child safety device, we recommend that you activate it.
- Cleaning and user maintenance shall not be made by children without supervision.

## 1.2 General Safety

- Only a qualified person must install this appliance and replace the cable.
- Internally the appliance becomes hot when in operation. Do not touch the heating elements that are in the appliance. Always use oven gloves to remove or put in accessories or ovenware.
- Do not use a steam cleaner to clean the appliance.

- Before maintenance cut the power supply.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door since they can scratch the surface, which may result in shattering of the glass.
- Only use the core temperature sensor recommended for this appliance.
- To remove the shelf supports first pull the front of the shelf support and then the rear end away from the side walls. Install the shelf supports in the opposite sequence.
- If the supply cord is damaged, it must be replaced by the manufacturer, an authorized Service or similarly qualified persons in order to avoid a hazard.
- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

# 2. ⚠ SAFETY INSTRUCTIONS

## 2.1 Installation

⚠ **WARNING!**
Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Obey the installation instruction supplied with the appliance.
- Always be careful when you move the appliance because it is heavy. Always wear safety gloves.
- Do not pull the appliance by the handle.
- Keep the minimum distance from the other appliances and units.
- Make sure that the appliance is installed below and adjacent safe structures.
- The sides of the appliance must stay adjacent to appliances or to units with the same height.

### Electrical connection

⚠ **WARNING!**
Risk of fire and electrical shock.

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.
- Make sure that the electrical information on the rating plate agrees with the power supply. If not, contact an electrician.
- Always use a correctly installed shockproof socket.
- Do not use multi-plug adapters and extension cables.
- Make sure not to cause damage to the mains plug and to the mains cable. Contact the Service or an electrician to change a damaged mains cable.
- Do not let mains cables to come in touch with the appliance door, specially when the door is hot.
- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.

- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
- If the mains socket is loose, do not connect the mains plug.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.

## **2.2** Use

**WARNING!**
Risk of injury, burns or electric shock or explosion.

- Use this appliance in a household environment.
- Do not change the specification of this appliance.
- Make sure that the ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.
- Deactivate the appliance after each use.
- Be careful when you open the appliance door while the appliance is in operation. Hot air can release.
- Do not operate the appliance with wet hands or when it has contact with water.
- Do not apply pressure on the open door.
- Do not use the appliance as a work surface or as a storage surface.
- Always keep the appliance door closed when the appliance is in operation.
- Open the appliance door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air.
- Do not let sparks or open flames to come in contact with the appliance when you open the door.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.

**WARNING!**
Risk of damage to the appliance.

- To prevent damage or discoloration to the enamel:

  – do not put ovenware or other objects in the appliance directly on the bottom.

  – do not put aluminium foil directly on the bottom of the appliance.

  – do not put water directly into the hot appliance.

  – do not keep moist dishes and food in the appliance after you finish the cooking.

  – be careful when you remove or install the accessories.
- Discoloration of the enamel has no effect on the performance of the appliance. It is not a defect in the sense of the warranty law.
- Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent.

## **2.3** Care and Cleaning

**WARNING!**
Risk of injury, fire or damage to the appliance.

- Before maintenance, deactivate the appliance and disconnect the mains plug from the mains socket.
- Make sure the appliance is cold. There is the risk that the glass panels can break.
- Replace immediately the door glass panels when they are damaged. Contact the Service.
- Be careful when you remove the door from the appliance. The door is heavy!
- Clean regularly the appliance to prevent the deterioration of the surface material.
- Remaining fat or food in the appliance can cause fire.
- Clean the appliance with a moist soft cloth. Only use neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.

- If you use an oven spray, obey the safety instructions on the packaging.
- Do not clean the catalytic enamel (if applicable) with any kind of detergent.

## **2.4** Internal light

- The type of light bulb or halogen lamp used for this appliance, is only for household appliances. Do not use it for house lighting.

**WARNING!**
Risk of electrical shock.

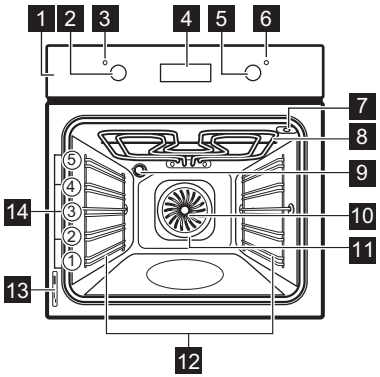
- Before replacing the lamp, disconnect the appliance from the power supply.
- Only use lamps with the same specifications.

## **2.5** Disposal

**WARNING!**
Risk of injury or suffocation.

- Disconnect the appliance from the mains supply.
- Cut off the mains cable and discard it.
- Remove the door catch to prevent children and pets to get closed in the appliance.

# **3.** PRODUCT DESCRIPTION




1 Control panel
2 Knob for the oven functions
3 Power indicator
4 Electronic programmer
5 Knob for the temperature
6 Temperature indicator
7 Socket for the core temperature sensor
8 Grill
9 Oven lamp
10 Fan
11 Rear wall heating element
12 Shelf support, removable
13 Rating plate
14 Shelf positions

## **3.1** Oven accessories

- **Wire shelf**
  For cookware, cake tins, roasts.
- **Baking tray**
  For cakes and biscuits.
- **Grill- / Roasting pan**
  To bake and roast or as pan to collect fat.
- **Core temperature sensor**
  To measure how far the food is cooked.
- **Telescopic runners**
  For shelves and trays.

# **4.** BEFORE FIRST USE

**WARNING!**
Refer to the Safety chapters.

## 4.1 Initial cleaning

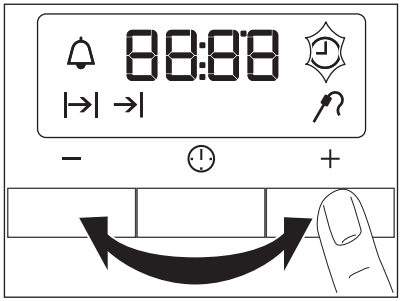
- Remove all accessories and removable shelf supports (if applicable).
- Clean the appliance before first use.

Refer to the chapter "Care and cleaning".

## 4.2 Setting the time

You must set the time before you operate the oven.

When you connect the appliance to the electrical supply or after a power cut, the indicator for the Time of Day function flashes.
Press the **+** or **-** button to set the correct time.



After approximately five seconds, the flashing stops and the display shows the time of day you set.

To change the time, press ⏲ again and again until the indicator for the Time of Day function flashes. You must not set the Duration |→| or End →| function at the same time.

## 4.3 Preheating

Preheat the empty appliance to burn off the remaining grease.

1. Set the function and the maximum temperature.
2. Let the appliance operate for one hour.
3. Set the function and the maximum temperature.
4. Let the appliance operate for ten minutes.
5. Set the function and the maximum temperature.
6. Let the appliance operate for ten minutes.

Accessories can become hotter than usual. The appliance can emit an odour and smoke. This is normal. Make sure that the airflow is sufficient.

# 5. DAILY USE

**WARNING!**
Refer to the Safety chapters.

To use the appliance, push the knob. The knob comes out.

## 5.1 Activating and deactivating the appliance

1. Turn the knob for the oven functions to an oven function.

   The power indicator comes on while the appliance operates.
2. Turn the knob for the temperature to a temperature.

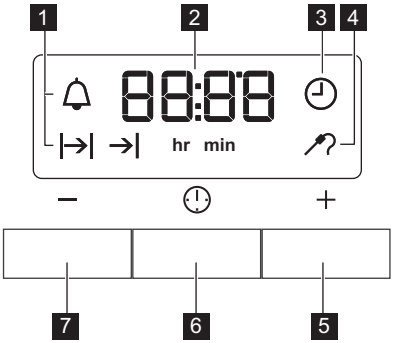
   The temperature indicator comes on while the temperature in the appliance increases.
3. To deactivate the appliance, turn the knob for the oven functions and the knob for the temperature to the Off position.

## **5.2** Oven functions

| Oven function | | Application |
|---|---|---|
| | Off position | The appliance is off. |
|  | Light | To activate the oven lamp without a cooking function. |
| | Conventional Cooking | To bake and roast on one oven level. The top and bottom heating elements operate at the same time. |
| | Top Heat | To finish cooked dishes. Only the top heating element operates. |
| | Bottom Heat | To bake cakes with crispy or crusty bottom. Only the bottom heating element operates. |
| | Grilling | To grill flat food items in small quantities in the middle of the shelf. To make toast. |
| | Fast Grilling | To grill flat food items in large quantities. To make toast. The full grill element operates. |
| | Turbo Grilling | To cook large pieces of meat. The grill element and the oven fan operate at the same time and circulate hot air around the food. |
| | True Fan Cooking / Defrosting | To roast or roast and bake food with the same cooking temperature on more than one oven level without flavour transference. / To thaw frozen food. The knob for the temperature must be in the off position |
| | Pizza Setting | To make pizza, quiche or pie. The grill and bottom element provide direct heat and the fan circulates the hot air to cook the pizza toppings or pie filling. |

# 6. CLOCK FUNCTIONS

## 6.1 Electronic programmer



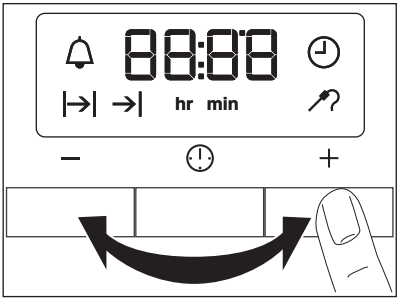

1 Function indicators
2 Time and temperature display
3 Function indicator
4 Indicator for the core temperature sensor
5 Button +
6 Selection button
7 Button —

| Clock function | | Application |
|---|---|---|
| 🕒 | Time of day | To set, change or check the time of day. |
| 🔔 | Minute Minder | To set a countdown time. This function has no effect on the operation of the oven. |
| \|→\| | Duration | To set how long the appliance must operate. |
| →\| | End | To set when the appliance must be deactivated. |

You can use Duration |→| and End →| at the same time to set the time when the appliance must be activated and then deactivated. First set Duration |→| , then End →| .

## 6.2 Setting the clock functions

1. For Duration |→| and End →| , set an oven function and temperature. This is not necessary for the Minute Minder 🔔 .
2. Press the Selection button again and again until the indicator for the necessary clock function flashes.




3. Press **+** or **-** to set the time for the necessary clock function.

   The display shows the indicator for the clock function you set. When the set time ends, the indicator flashes and an acoustic signal sounds for two minutes.

   With the Duration |→| and End →| functions, the appliance deactivates automatically.
4. Press a button to stop the signal.
5. Turn the knob for the oven functions and the knob for the temperature to the off position.

### **6.3** Cancelling the clock functions

1. Press the Selection button again and again until the necessary function indicator flashes.
2. Press and hold the button **-**.
   The clock function goes out after some seconds.

# **7.** USING THE ACCESSORIES

**WARNING!**
Refer to the Safety chapters.

### **7.1** Core temperature sensor

The core temperature sensor measures the core temperature of the meat.

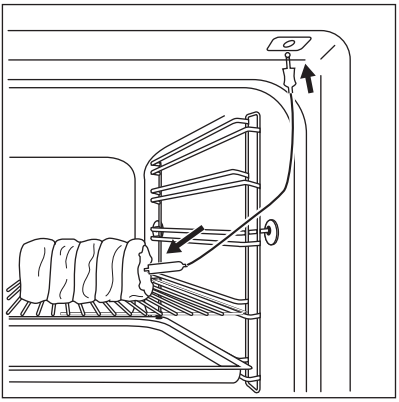
**There are two temperatures to be set:**

- The oven temperature. Refer to the table for roasting.
- The core temperature. Refer to the table for the core temperature sensor.

Only use the core temperature sensor supplied with the appliance, or genuine replacement parts.

**WARNING!**
Be careful when you remove the tip and plug of the core temperature sensor. The core temperature sensor is hot. There is a risk of burns.

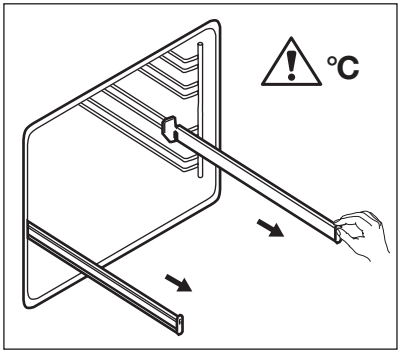
1. Put the tip of the core temperature sensor (with the symbol on the handle) into the centre of the meat.



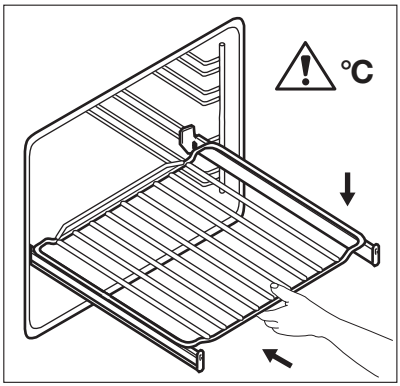
2. Put the core temperature sensor plug into the socket on the front of the appliance. The core temperature sensor symbol flashes in the display.
3. Press the button **+** or **—** to set the core temperature. You can set a temperature between 30 °C and 99 °C.
4. Set the oven function and the oven temperature.
5. Make sure that the core temperature sensor stays in the meat and in the core temperature sensor socket during the cooking.
6. When the meat is at the set core temperature, an acoustic signal sounds. Press a button to stop the signal.
7. Deactivate the appliance.
8. Remove the core temperature sensor plug from the socket . Remove the meat from the appliance.

If the meat is not cooked to your satisfaction, do the above steps again and set a higher core temperature.

## **7.2** Telescopic runners




**1.** Pull out the right and left hand telescopic runners.




**2.** Put the wire shelf on the telescopic runners and carefully push them into the appliance.

Make sure you push back the telescopic runners fully in the appliance before you close the oven door.

Keep the installation instructions for the telescopic runners for future use.

With telescopic runners you can put in and remove the shelves more easily.

**CAUTION!**
Do not clean the telescopic runners in the dishwasher. Do not lubricate the telescopic runners.

# **8.** ADDITIONAL FUNCTIONS

## **8.1** Cooling fan

When the appliance operates, the cooling fan activates automatically to keep the surfaces of the appliance cool. If you deactivate the appliance, the cooling fan continues to operate until the temperature in the appliance cools down.

## **8.2** Safety thermostat

Incorrect operation of the appliance or defective components can cause dangerous overheating. To prevent this, the oven has a safety thermostat which interrupts the power supply. The oven activates again automatically when the temperature drops.

# 9. HELPFUL HINTS AND TIPS

## 9.1 Inner side of the door

**In some models, on the inner side of the door you can find:**

- The numbers of the shelf positions.
- Information about the heating functions, recommended shelf positions and temperatures for typical dishes.

The temperature and baking times in the tables are guidelines only. They depend on the recipes and the quality and quantity of the ingredients used.

- The appliance has five shelf levels. Count the shelf levels from the bottom of the appliance floor.
- The appliance has a special system which circulates the air and constantly recycles the steam. With this system you can cook in a steamy environment and keep the food soft inside and crusty outside. It decreases the cooking time and energy consumption to a minimum.
- Moisture can condense in the appliance or on the door glass panels. This is normal. Always stand back from the appliance when you open the appliance door while cooking. To decrease the condensation, operate the appliance for 10 minutes before cooking.
- Clean the moisture after each use of the appliance.
- Do not put the objects directly on the appliance floor and do not put aluminium foil on the components when you cook. This can change the baking results and cause damage to the enamel.

## 9.2 Baking cakes

- Do not open the oven door before 3/4 of the set cooking time is up.
- If you use two baking trays at the same time, keep one empty level between them.

## 9.3 Cooking meat and fish

- Use a deep pan for very fatty food to prevent the oven from stains that can be permanent.
- Leave the meat for approximately 15 minutes before carving so that the juice does not seep out.
- To prevent too much smoke in the oven during roasting, add some water into the deep pan. To prevent the smoke condensation, add water each time after it dries up.

## 9.4 Cooking times

Cooking times depend on the type of food, its consistency, and volume. Initially, monitor the performance when you cook. Find the best settings (heat setting, cooking time, etc.) for your cookware, recipes and quantities when you use this appliance.

## 9.5 Baking and roasting table

**CAKES**

| TYPE OF DISH | Conventional Cooking | | True Fan Cooking | | Cooking time [min] | Notes |
|---|---|---|---|---|---|---|
| | Shelf position | Temp [°C] | Shelf position | Temp [°C] | | |
| Whisked recipes | 2 | 170 | 3 (2 and 4) | 160 | 45 - 60 | In a cake mould |
| Shortbread dough | 2 | 170 | 3 (2 and 4) | 160 | 20 - 30 | In a cake mould |

| TYPE OF DISH | Conventional Cooking | | True Fan Cooking | | Cooking time [min] | Notes |
|---|---|---|---|---|---|---|
| | Shelf position | Temp [°C] | Shelf position | Temp [°C] | | |
| Buttermilk cheesecake | 1 | 170 | 2 | 165 | 60 - 80 | In a 26 cm cake mould |
| Apple cake (Apple pie) | 2 | 170 | 2 (left and right) | 160 | 80 - 100 | In two 20 cm cake moulds on a wire shelf[1)] |
| Strudel | 3 | 175 | 2 | 150 | 60 - 80 | In a baking tray |
| Jam-tart | 2 | 170 | 2 (left and right) | 165 | 30 - 40 | In a 26 cm cake mould |
| Sponge cake | 2 | 170 | 2 | 160 | 50 - 60 | In a 26 cm cake mould |
| Christmas cake / Rich fruit cake | 2 | 160 | 2 | 150 | 90 - 120 | In a 20 cm cake mould[1)] |
| Plum cake | 1 | 175 | 2 | 160 | 50 - 60 | In a bread tin[1)] |
| Small cakes - one level | 3 | 170 | 3 | 140 - 150 | 20 - 30 | In a baking tray |
| Small cakes - two levels | - | - | 2 and 4 | 140 - 150 | 25 - 35 | In a baking tray |
| Small cakes - three levels | - | - | 1, 3 and 5 | 140 - 150 | 30 - 45 | In a baking tray |
| Biscuits / pastry stripes - one level | 3 | 140 | 3 | 140 - 150 | 30 - 35 | In a baking tray |
| Biscuits / pastry stripes - two levels | - | - | 2 and 4 | 140 - 150 | 35 - 40 | In a baking tray |
| Biscuits / pastry stripes - three levels | - | - | 1, 3 and 5 | 140 - 150 | 35 - 45 | In a baking tray |
| Meringues - one level | 3 | 120 | 3 | 120 | 80 - 100 | In a baking tray |
| Meringues- two levels | - | - | 2 and 4 | 120 | 80 - 100 | In a baking tray[1)] |

| TYPE OF DISH | Conventional Cooking | | True Fan Cooking | | Cooking time [min] | Notes |
|---|---|---|---|---|---|---|
| | Shelf position | Temp [°C] | Shelf position | Temp [°C] | | |
| Buns | 3 | 190 | 3 | 190 | 12 - 20 | In a baking tray[1)] |
| Eclairs - one level | 3 | 190 | 3 | 170 | 25 - 35 | In a baking tray |
| Eclairs - two levels | - | - | 2 and 4 | 170 | 35 - 45 | In a baking tray |
| Plate tarts | 2 | 180 | 2 | 170 | 45 - 70 | In a 20 cm cake mould |
| Rich fruit cake | 1 | 160 | 2 | 150 | 110 - 120 | In a 24 cm cake mould |
| Victoria sandwich | 1 | 170 | 2 (left and right) | 160 | 50 - 60 | In a 20 cm cake mould |

1) Preheat for 10 minutes.

**BREAD AND PIZZA**

| TYPE OF DISH | Conventional Cooking | | True Fan Cooking | | Cooking time [min] | Notes |
|---|---|---|---|---|---|---|
| | Shelf position | Temp [°C] | Shelf position | Temp [°C] | | |
| White bread | 1 | 190 | 1 | 190 | 60 - 70 | 1 - 2 pieces, 500 gr per piece[1)] |
| Rye bread | 1 | 190 | 1 | 180 | 30 - 45 | In a bread tin |
| Bread rolls | 2 | 190 | 2 (2 and 4) | 180 | 25 - 40 | 6 - 8 rolls in a baking tray[1)] |
| Pizza | 1 | 230 - 250 | 1 | 230 - 250 | 10 - 20 | In a baking tray or a deep pan[1)] |
| Scones | 3 | 200 | 3 | 190 | 10 - 20 | In a baking tray[1)] |

1) Preheat for 10 minutes.

**FLANS**

| TYPE OF DISH | Conventional Cooking | | True Fan Cooking | | Cooking time [min] | Notes |
|---|---|---|---|---|---|---|
| | Shelf position | Temp [°C] | Shelf position | Temp [°C] | | |
| Pasta flan | 2 | 200 | 2 | 180 | 40 - 50 | In a mould |

| TYPE OF DISH | Conventional Cooking | | True Fan Cooking | | Cooking time [min] | Notes |
|---|---|---|---|---|---|---|
| | Shelf position | Temp [°C] | Shelf position | Temp [°C] | | |
| Vegetable flan | 2 | 200 | 2 | 175 | 45 - 60 | In a mould |
| Quiches | 1 | 180 | 1 | 180 | 50 - 60 | In a mould[1)] |
| Lasagne | 2 | 180 - 190 | 2 | 180 - 190 | 25 - 40 | In a mould[1)] |
| Cannelloni | 2 | 180 - 190 | 2 | 180 - 190 | 25 - 40 | In a mould[1)] |

1) Preheat for 10 minutes.

**MEAT**

| TYPE OF DISH | Conventional Cooking | | True Fan Cooking | | Cooking time [min] | Notes |
|---|---|---|---|---|---|---|
| | Shelf position | Temp [°C] | Shelf position | Temp [°C] | | |
| Beef | 2 | 200 | 2 | 190 | 50 - 70 | On a wire shelf |
| Pork | 2 | 180 | 2 | 180 | 90 - 120 | On a wire shelf |
| Veal | 2 | 190 | 2 | 175 | 90 - 120 | On a wire shelf |
| English roast beef, rare | 2 | 210 | 2 | 200 | 50 - 60 | On a wire shelf |
| English roast beef, medium | 2 | 210 | 2 | 200 | 60 - 70 | On a wire shelf |
| English roast beef, well done | 2 | 210 | 2 | 200 | 70 - 75 | On a wire shelf |
| Shoulder of pork | 2 | 180 | 2 | 170 | 120 - 150 | With rind |
| Shin of pork | 2 | 180 | 2 | 160 | 100 - 120 | 2 pieces |
| Lamb | 2 | 190 | 2 | 175 | 110 - 130 | Leg |
| Chicken | 2 | 220 | 2 | 200 | 70 - 85 | Whole |
| Turkey | 2 | 180 | 2 | 160 | 210 - 240 | Whole |
| Duck | 2 | 175 | 2 | 220 | 120 - 150 | Whole |

| TYPE OF DISH | Conventional Cooking | | True Fan Cooking | | Cooking time [min] | Notes |
|---|---|---|---|---|---|---|
| | Shelf position | Temp [°C] | Shelf position | Temp [°C] | | |
| Goose | 2 | 175 | 1 | 160 | 150 - 200 | Whole |
| Rabbit | 2 | 190 | 2 | 175 | 60 - 80 | Cut in pieces |
| Hare | 2 | 190 | 2 | 175 | 150 - 200 | Cut in pieces |
| Pheasant | 2 | 190 | 2 | 175 | 90 - 120 | Whole |

**FISH**

| TYPE OF DISH | Conventional Cooking | | True Fan Cooking | | Cooking time [min] | Notes |
|---|---|---|---|---|---|---|
| | Shelf position | Temp [°C] | Shelf position | Temp [°C] | | |
| Trout / Sea bream | 2 | 190 | 2 | 175 | 40 - 55 | 3 - 4 fish |
| Tuna fish / Salmon | 2 | 190 | 2 | 175 | 35 - 60 | 4 - 6 fillets |

## 9.6 Grilling

Preheat the empty oven for 3 minutes, before cooking.

| | Quantity | | Grilling | | Cooking time [min] | |
|---|---|---|---|---|---|---|
| TYPE OF DISH | Pieces | [g] | Shelf position | Temp [°C] | 1st side | 2nd side |
| Fillet steaks | 4 | 800 | 4 | max. | 12 - 15 | 12 - 14 |
| Beef steaks | 4 | 600 | 4 | max. | 10 - 12 | 6 - 8 |
| Sausages | 8 | - | 4 | max. | 12 - 15 | 10 - 12 |
| Pork chops | 4 | 600 | 4 | max. | 12 - 16 | 12 - 14 |
| Chicken (cut in 2) | 2 | 1000 | 4 | max. | 30 - 35 | 25 - 30 |
| Kebabs | 4 | - | 4 | max. | 10 - 15 | 10 - 12 |
| Breast of chicken | 4 | 400 | 4 | max. | 12 - 15 | 12 - 14 |
| Hamburger | 6 | 600 | 4 | max. | 20 - 30 | - |
| Fish fillet | 4 | 400 | 4 | max. | 12 - 14 | 10 - 12 |
| Toasted sandwiches | 4 - 6 | - | 4 | max. | 5 - 7 | - |
| Toast | 4 - 6 | - | 4 | max. | 2 - 4 | 2 - 3 |

## 9.7 Turbo Grilling

**Beef**

| TYPE OF DISH | Quantity | Shelf position | Temperature [°C] | Time [min] |
|---|---|---|---|---|
| Roast beef or fillet, rare | per cm of thickness | 1 or 2 | 190 - 200 1) | 5 - 6 |
| Roast beef or fillet, medium | per cm of thickness | 1 or 2 | 180 - 190 1) | 6 - 8 |
| Roast beef or fillet, well done | per cm of thickness | 1 or 2 | 170 - 180 1) | 8 - 10 |

1) Preheat the oven.

**Pork**

| TYPE OF DISH | Quantity | Shelf position | Temperature [°C] | Time [min] |
|---|---|---|---|---|
| Shoulder, neck, ham joint | 1 - 1.5 kg | 1 or 2 | 160 - 180 | 90 - 120 |
| Chop, spare rib | 1 - 1.5 kg | 1 or 2 | 170 - 180 | 60 - 90 |
| Meat loaf | 750 g - 1 kg | 1 or 2 | 160 - 170 | 50 - 60 |
| Pork knuckle (precooked) | 750 g - 1 kg | 1 or 2 | 150 - 170 | 90 - 120 |

**Veal**

| TYPE OF DISH | Quantity | Shelf position | Temperature [°C] | Time [min] |
|---|---|---|---|---|
| Roast veal | 1 kg | 1 or 2 | 160 - 180 | 90 - 120 |
| Knuckle of veal | 1.5 - 2 kg | 1 or 2 | 160 - 180 | 120 - 150 |

**Lamb**

| TYPE OF DISH | Quantity | Shelf position | Temperature [°C] | Time [min] |
|---|---|---|---|---|
| Leg of lamb, roast lamb | 1 - 1.5 kg | 1 or 2 | 150 - 170 | 100 - 120 |
| Saddle of lamb | 1 - 1.5 kg | 1 or 2 | 160 - 180 | 40 - 60 |

**Poultry**

| TYPE OF DISH | Quantity | Shelf position | Temperature [°C] | Time [min] |
|---|---|---|---|---|
| Poultry portions | 200 - 250 g each | 1 or 2 | 200 - 220 | 30 - 50 |

| TYPE OF DISH | Quantity | Shelf position | Temperature [°C] | Time [min] |
|---|---|---|---|---|
| Chicken , half | 400 - 500 g each | 1 or 2 | 190 - 210 | 35 - 50 |
| Chicken, poulard | 1 - 1.5 kg | 1 or 2 | 190 - 210 | 50 - 70 |
| Duck | 1.5 - 2 kg | 1 or 2 | 180 - 200 | 80 - 100 |
| Goose | 3.5 - 5 kg | 1 or 2 | 160 - 180 | 120 - 180 |
| Turkey | 2.5 - 3.5 kg | 1 or 2 | 160 - 180 | 120 - 150 |
| Turkey | 4 - 6 kg | 1 or 2 | 140 - 160 | 150 - 240 |

**Fish (steamed)**

| TYPE OF DISH | Quantity | Shelf position | Temperature [°C] | Time [min] |
|---|---|---|---|---|
| Whole fish | 1 - 1.5 kg | 1 or 2 | 210 - 220 | 40 - 60 |

## 9.8 Defrosting

| TYPE OF DISH | [g] | Defrosting time [min] | Further defrosting time [min] | Notes |
|---|---|---|---|---|
| Chicken | 1000 | 100 - 140 | 20 - 30 | Place the chicken on an upturned saucer placed on a large plate. Turn halfway through. |
| Meat | 1000 | 100 - 140 | 20 - 30 | Turn halfway through. |
| Meat | 500 | 90 - 120 | 20 - 30 | Turn halfway through. |
| Trout | 150 | 25 - 35 | 10 - 15 | - |
| Strawberries | 300 | 30 - 40 | 10 - 20 | - |
| Butter | 250 | 30 - 40 | 10 - 15 | - |
| Cream | 2 x 200 | 80 - 100 | 10 - 15 | Cream can also be whipped when still slightly frozen in places. |
| Gateau | 1400 | 60 | 60 | - |

## 9.9 Drying - True Fan Cooking

Cover the oven shelves with baking parchment.

**VEGETABLES**

| TYPE OF DISH | Shelf position | | Temperature [°C] | Time [hr] |
|---|---|---|---|---|
| | 1 level | 2 levels | | |
| Beans | 3 | 1/4 | 60 - 70 | 6 - 8 |
| Peppers | 3 | 1/4 | 60 - 70 | 5 - 6 |
| Vegetables for soup | 3 | 1/4 | 60 - 70 | 5 - 6 |
| Mushrooms | 3 | 1/4 | 50 - 60 | 6 - 8 |
| Herbs | 3 | 1/4 | 40 - 50 | 2 - 3 |

**FRUIT**

| TYPE OF DISH | Shelf position | | Temperature [°C] | Time [hr] |
|---|---|---|---|---|
| | 1 level | 2 levels | | |
| Plums | 3 | 1/4 | 60 - 70 | 8 - 10 |
| Apricots | 3 | 1/4 | 60 - 70 | 8 - 10 |
| Apple slices | 3 | 1/4 | 60 - 70 | 6 - 8 |
| Pears | 3 | 1/4 | 60 - 70 | 6 - 9 |

### **9.10** Core temperature sensor table

| TYPE OF DISH | Core temperature [°C] |
|---|---|
| Roast veal | 75 - 80 |
| Veal knuckle | 85 - 90 |
| English roast beef, rare | 45 - 50 |
| English roast beef, medium | 60 - 65 |
| English roast beef, well done | 70 - 75 |
| Shoulder of pork | 80 - 82 |
| Shin of pork | 75 - 80 |
| Lamb | 70 - 75 |
| Chicken | 98 |
| Hare | 70 - 75 |
| Trout / Sea bream | 65 - 70 |
| Tuna fish / Salmon | 65 - 70 |

# **10.** CARE AND CLEANING

**WARNING!**
Refer to the Safety chapters.

- Clean the front of the appliance with a soft cloth with warm water and a cleaning agent.

- To clean metal surfaces use a usual cleaning agent.
- Clean the oven interior after each use. Then you can remove dirt more easily and it does not burn on.
- Clean stubborn dirt with a special oven cleaner.
- Clean all oven accessories after each use and let them dry. Use a soft cloth with warm water and a cleaning agent.
- If you have nonstick accessories, do not clean them using aggressive agents, sharp-edged objects or a dishwasher. It can destroy nonstick coating.

**Stainless steel or aluminium appliances:**
Clean the oven door with a wet sponge only. Dry it with a soft cloth.
Do not use steel wool, acids or abrasive materials, as they can cause damage to the oven surface. Clean the oven control panel with the same precautions.

## **10.1** Cleaning the door gasket

- Regularly do a check of the door gasket. The door gasket is around the frame of the oven cavity. Do not use the appliance if the door gasket is damaged. Contact the Service Centre.
- To clean the door gasket, refer to the general information about cleaning.

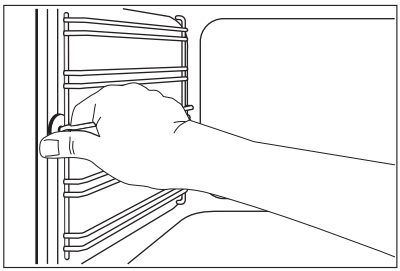
## **10.2** Removable shelf supports and catalytic panels

To clean the oven, remove the shelf supports and catalytic panels.

**WARNING!**
Be careful when you remove the shelf supports. The catalytic panels are not attached to the oven walls and can fall out when you remove the shelf supports.

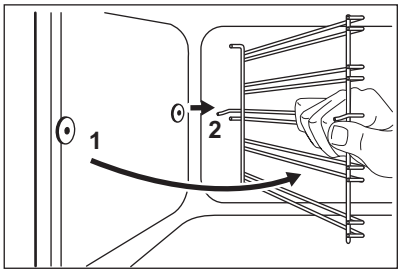
**WARNING!**
Before maintenance, make sure that the appliance is cool. There is a risk of burns.

### Removing the side rails



**1.** Pull the front of the shelf support rail away from the side wall.

Hold the rear shelf runners and catalytic panel in place with the other hand.




**2.** Pull the rear shelf support rail away from the side wall and remove it.

## Installing the shelf supports

Install the shelf supports in the opposite sequence.

The rounded ends of the shelf supports must point to the front.

## **10.3** Catalytic walls

The walls with catalytic enamel are self-cleaning. They absorb fat which collects on walls when the oven operates.

**To support the self-cleaning process:**

1. Activate the oven lamp.
2. Remove the accessories from the appliance.
3. Clean the oven floor with warm water and washing-up liquid, then dry it.
4. Set the function and maximum temperature.
5. Let the empty appliance operate for one hour.
6. When the appliance is cool, clean it with a soft and moist sponge.

**WARNING!**
Do not clean the catalytic surface with oven sprays, abrasive cleaning agents, soap or other cleaning agents. There is a risk of damage to the catalytic surface.

**WARNING!**
Keep children away when you clean the oven at a high temperature. The oven surface becomes very hot and there is a risk of burns.

Discolouration of the catalytic surface has no effect on the catalytic properties.

## **10.4** Oven lamp

**WARNING!**
Be careful when you change the oven lamp. There is a risk of electrical shock.

**Before you change the oven lamp:**

- Deactivate the oven.
- Remove the fuses in the fuse box or deactivate the circuit breaker.

Put a cloth on the bottom of the oven to prevent damage to the oven light and glass cover. Always hold the halogen lamp with a cloth to prevent grease residue from burning on the lamp.

1. Turn the glass cover counterclockwise to remove it.
2. Clean the glass cover.
3. Replace the oven light bulb with an applicable 300 °C heat-resistant oven light bulb.

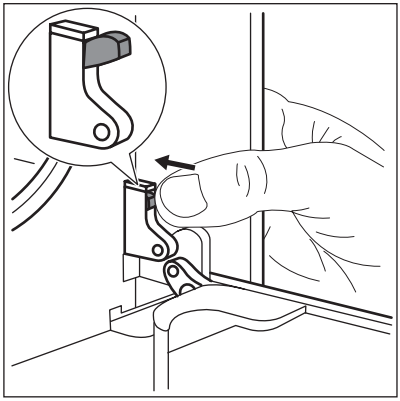
   Use the same oven lamp type.
4. Install the glass cover.

## **10.5** Cleaning the oven door

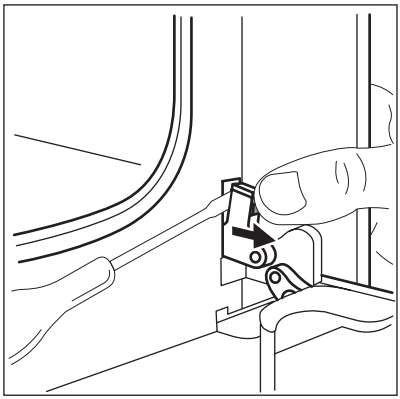
The oven door has three panels of glass. You can remove the oven door and the internal glass panels to clean them.

The oven door can close if you try to remove the glass panels before you remove the oven door.

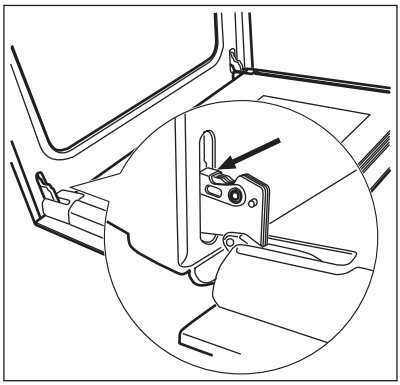
## Removing the oven door and the glass panel



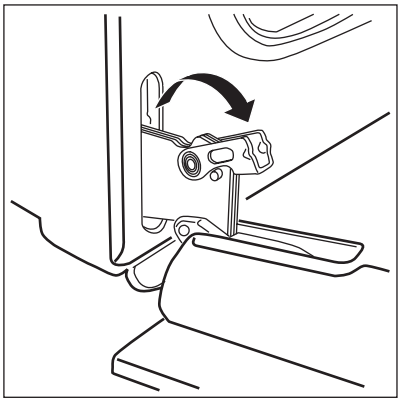
1. Fully open the door and identify the hinge to the right side of the door.
2. Push the tightening component until it pulls back.



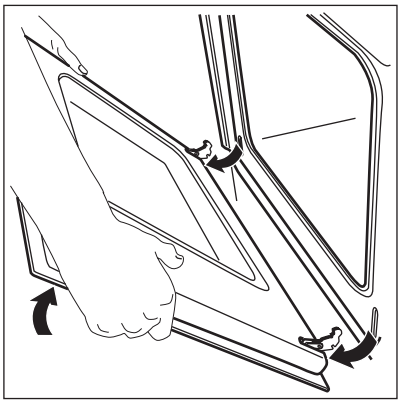
3. Hold the pushed component with one hand. Use a screwdriver with the other hand to lift and turn the right side hinge lever.



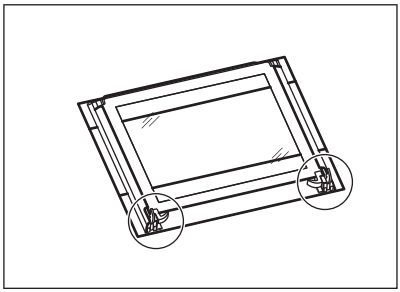
4. Identify the hinge to the left side of the door.



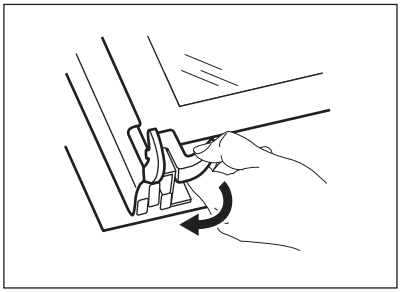
**5.** Lift and turn the lever on the left hinge.



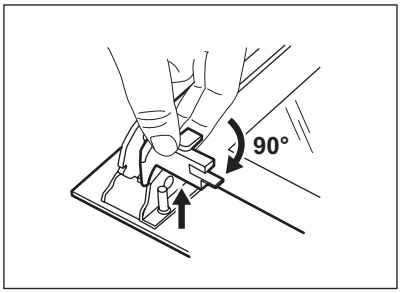
**6.** Close the oven door to the first opening position (halfway). Then pull forward and remove the door from its seat.



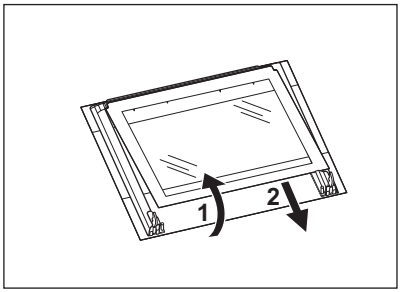
**7.** Put the door on a soft cloth on a stable surface.



**8.** Release the locking system to remove the glass panels.



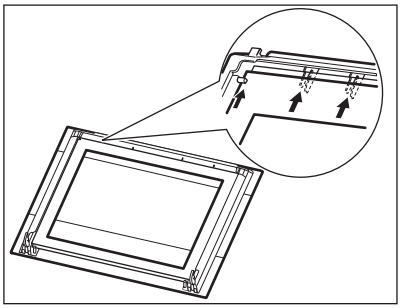

**9.** Turn the two fasteners by 90° and remove them from their seats.




**10.** Carefully lift (step 1) and remove (step 2) the glass panels one by one. Start from the top panel.

**11.** Clean the glass panels with water and soap. Dry the glass panels carefully.

## Installing the door and the glass panel



When the cleaning is completed, install the glass panels and the oven door. Do the above steps in the opposite sequence.

Make sure that you put the glass panels back in the correct sequence. The second panel has a decorative frame. The screen-printing zone must face the inner side of the door. Make sure that after the installation the surface of the glass panel frame on the screen-printing zones is not rough when you touch it.

Make sure that you install the middle panel of glass in the seats correctly (refer to the illustration).

# **11.** WHAT TO DO IF…

**WARNING!**
Refer to the Safety chapters.

| Problem | Possible cause | Remedy |
|---|---|---|
| The oven does not heat up. | The appliance is deactivated. | Activate the appliance. |

| Problem | Possible cause | Remedy |
|---|---|---|
| The oven does not heat up. | The clock is not set. | Set the clock. |
| The oven does not heat up. | The necessary settings are not set. | Make sure that the settings are correct. |
| The oven does not heat up. | The fuse in the fuse box is released. | Do a check of the fuse. If the fuse is released more than one time, contact a qualified electrician. |
| The oven lamp does not operate. | The oven lamp is defective. | Replace the oven lamp. |
| The display shows **F11**. | The core temperature sensor has a short-circuit or the core temperature sensor plug is not tightly in position in the socket. | Insert the core temperature sensor plug as far as it goes into the socket on the front of the appliance. |
| The display shows 12.00. | There was a power cut. | Set the clock. |
| Steam and condensation settle on the food and in the oven. | You left the dish in the oven for too long. | Do not keep the dishes in the oven for longer than 15 - 20 minutes after the cooking ends. |

If you cannot find a solution to the problem yourself, contact your dealer or the service centre.

The necessary data for the service centre is on the rating plate. The rating plate is on the front frame of the appliance cavity.

We recommend that you write the data here:

Model (MOD.) .....

Product number (PNC) .....

Serial number (S.N.) .....

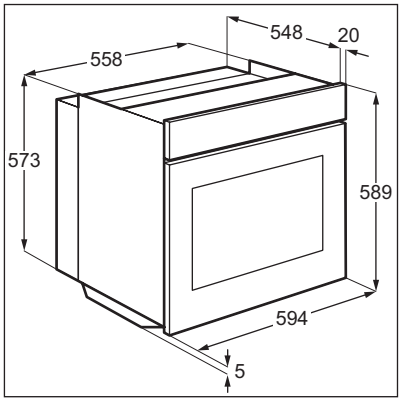
# 12. TECHNICAL DATA

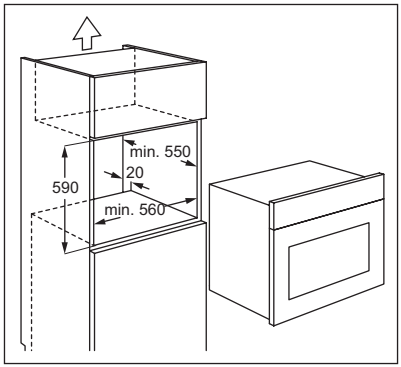
| | |
|---|---|
| Voltage | 230 V |
| Frequency | 50 Hz |

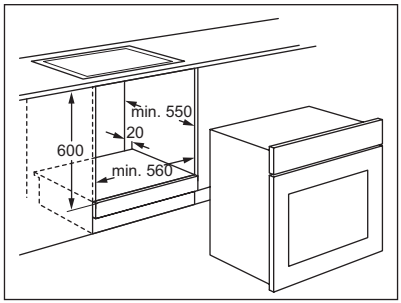
# 13. INSTALLATION

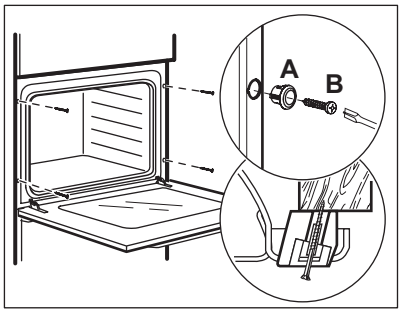
**WARNING!**
Refer to the Safety chapters.

## 13.1 Building In




## 13.2 Electrical installation

**WARNING!**
Only a qualified person must do the electrical installation.

The manufacturer is not responsible if you do not follow the safety precautions from the chapter "Safety Information".

This appliance is supplied with a main plug and a main cable.

## 13.3 Cable

Cable types applicable for installation or replacement: H07 RN-F, H05 RN-F, H05 RRF, H05 VV-F, H05 V2V2-F (T90), H05 BB-F.
For the section of the cable refer to the total power (on the rating plate) and to the table:

| Total power | Section of the cable |
|---|---|
| maximum 1380 W | 3 x 0.75 $mm^2$ |
| maximum 2300 W | 3 x 1 $mm^2$ |
| maximum 3680 W | 3 x 1.5 $mm^2$ |

The earth cord (green / yellow cable) must be 2 cm longer than phase and neutral cables (blue and brown cables).

# **14.** ENVIRONMENT CONCERNS

Recycle the materials with the symbol . Put the packaging in applicable containers to recycle it.
Help protect the environment and human health and to recycle waste of electrical and electronic appliances. Do not dispose appliances marked with the symbol with the household waste. Return the product to your local recycling facility or contact your municipal office.